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Brampton The Roxton Story 2018

The Petit Verdot contributes to the muscular structure of the wine while the Shiraz adds a distinctive flavour and spice to the mid-palate. The Malbec
adds bright berry fruit. This wine displays delicious dark black cherries with dark chocolate and spice on the mid-palate and a lingering finish.

This seamless red blend is best matched with robust red meat dishes, such as steak (served with chunky chips and a horseradish cream), venison, roast leg of wild boar or even a pulled pork burger.



variety : Petit Verdot | 84% Petit Verdot, 10% Shiraz, 6% Malbec
winery : Brampton Wines
winemaker : Richard Duckitt
wine of origin : Coastal Region
analysis : **alc :** 14.0 % vol **rs :** 3.0 g/l **pH :** 3.7 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2023 Decanter Award - Bronze

ageing : Drinking well already yet promises greater integration and intrigue for up to 10 years from vintage.

in the vineyard : 2017 has many winemakers excited about what could well turn out to be a vintage as good as 2015... 2014 was one of the wettest vintages on record; 2015 was one of the best; 2016 one of the hottest and driest ever; 2017 was dry but without being as hot as 2016, and the vine continues to amaze with its powers of resilience and recovery.

The Petit Verdot vineyard is situated in the Helderberg area and has well-drained soils. The Shiraz and Malbec originated from vineyards on
weathered granite soils closer to the Atlantic Ocean. These vineyards are all exposed to cool early afternoon sea breezes, enhancing the flavours of the wine.

about the harvest: Small batches of hand-picked grapes from various varieties were chosen.

in the cellar : The grapes were hand-harvested and bunch selection took place in the vineyards. On arrival at the cellar bunches were destemmed and machine-sorted, then cold soaked for 48 hours. Fermentation took place, with frequent but gentle pump-overs ensuring fine tannin extraction. After malolactic fermentation in stainless steel tanks, thereafter barrel maturation took place in first, second and older 300-litre barrels for 18-months before final blending and bolting.